

Household Interests SOCIETY Personal Notes

MISS KATHARINE R. PRENTISS TO WED HAL L. THREDCRAFT
 Ceremony Will Take Place at St. James' Church This Evening at 8 o'clock.

The leading society event of to-day will be the marriage of Miss Katharine Russell Prentiss, niece of Samuel Wingfield Travers, to Hal Law Thredcraft, which is to be celebrated this evening at 8 o'clock in St. James' Episcopal Church. The edifice will be beautifully decorated for the ceremony and many handsome costumes will be worn by the women present. The bride has chosen a number of lovely girls as her attendants, and their gowns are charming affairs of tulle and satin. Mr. Travers will give his niece away, and the ceremony will be performed by Rev. Thomas C. Darst. A reception for the bridal party and the immediate families will follow at the residence of Mr. Travers, 602 West Franklin Street. The bride is a sister of F. Travers Wood, and made her debut in Richmond last season.

A pretty dinner party of the week was that given at "Dumbarton Grange" on Thursday evening by Mr. and Mrs. James Branch Cabell in honor of Miss Prentiss and Mr. Thredcraft. A number of other entertainments have been given for the bride and groom, notably among which was the tea Thursday afternoon, at which Miss Ophelia Minor was hostess.

Guests of Mrs. Bove.
 Lieutenant Harry Hodges, U. S. A., and Mrs. Hodges, who have been at the Virginia Military Institute in Lexington, are now the guests of the hostess. Mrs. N. W. Bove, at 913 West Franklin Street. Lieutenant Hodges expects to leave the latter part of next week to join his troop at Chicago.

Mrs. John C. Penn, of Martinsville, who has also been visiting her mother, Mrs. Bove, here, will leave to-day for Buchanan—Briggs.

Mr. and Mrs. Joseph D. Briggs have issued cards announcing the marriage of their daughter, Cora Warrington, to Dan Littleton Buchanan. The ceremony took place on Thursday of this week.

Henderson Marriage.
 At the residence of the bride's father, W. B. Daniel, in Henderson, N. C., Miss Lottie Daniel was married at high noon on Thursday to Alfred Weston, also of that place. Rev. Mr. Morgan, of Henderson, performed the ceremony, after which Mr. and Mrs. Weston left for a honeymoon trip to Palm Beach, Fla. On their return they will make their home for the future in Henderson, N. C.

Belgian Relief Fund.
 A number of well-known women, who make their home in the Hanover Apartments, will give a bridge party and dance on Tuesday evening for the benefit of the Belgian relief fund. Cards will begin at 8:20 o'clock and the dancing at 9.

To Entertain Friends.
 The McGill Catholic Union and the Knights of Columbus have issued an invitation to their members and visitors to hold at the church annex, a social of the season: a musical and dance to be held at their home, Monday evening, November 16. An interesting program has been arranged, the following artists will appear: Miss Ada Kuyk, soprano; Miss Gladys M. Martenstein, soprano; Miss Amorette Allen, contralto; Dr. Maurice Kohlman, baritone; Karl Lindeman, violinist; Mrs. Austin W. Martenstein, pianist; and Mrs. N. A. Boussman, reader.

At the Woman's College.
 The women of Seventh Street Christian Church will have a Christmas bazaar the first week in December, to be held in the church annex. Attractive booths with gifts of all kinds will be displayed, and there will be special entertaining features at night to interest the visitors, and lunch and supper will be served. Mrs. W. Martenstein is general chairman, and she will be assisted by a large number of women of the church.

IN AND OUT OF TOWN.
 Miss Eugenia Griffin, of Salem, who has been the guest of Mrs. Everett Vadey on Monument Avenue, is now visiting Mr. and Mrs. W. C. Locker. Miss Mary V. Sheppard is the guest of Mrs. Lewis Warrington Wise at her home, 805 West-Franklin Street. Mr. and Mrs. W. Bright Anderson are stopping at the McAlpin Hotel in New York City.

Rev. W. A. Pearson and his family left yesterday for Covington, where they will make their future home. Mr. and Mrs. E. C. Thredcraft, of Norfolk, are guests of Mr. and Mrs. Langhorne Putney, near Dumbarton.

Mrs. Robert Watkins is spending some time with her daughter, Mrs. P. Pryor Linscomb, in this city. Miss Mary Page Nelson has returned to Baltimore, after spending a short time with relatives in Virginia.

Mr. and Mrs. George C. Schweickert, formerly of Manila, P. I., who have been the guests of Mr. and Mrs. L. C. Schweickert, in Highland Park, have gone to Washington, where they expect to make their home.

Mr. and Mrs. George L. Faulconer, of Atlanta, Ga., have returned home, after visiting relatives in Richmond.

WOMEN'S MEETINGS.
 The Chesterfield Junior Chapter, United Daughters of the Confederacy, will have a meeting this afternoon at 2 o'clock in the home of Mrs. H. M. Lawder, 1205 Porter Street.

"Isaiah, the Prophet," is the subject of the lecture this morning at 11 o'clock before the Bible class of the Young Women's Christian Association, and "The Vine and the Branches," the topic for the evening talk at 8 o'clock. Miss Mabel Eleanor Stone, student secretary for the South Atlantic field, will lead.

The regular weekly meeting of the Gossamer Society was held Wednesday evening at the home of Miss Ruth Brown, 202 East Leigh Street. At this meeting a number of new members were elected, and the society also solved quite a number of applications for membership, which the committee will act on between now and the next regular meeting, to be held Wednesday evening at 8:30 o'clock at the home of the secretary, Miss Susie Clark, 514 North Thirtieth Street.

Prominent Acquisition to Diplomatic Colony



Countess di Cellere

The wife of the new Italian ambassador to Washington is easily the most distinguished acquisition to the diplomatic colony of the season. The Countess is very wealthy, and has a long list of distinguished ancestors, among them several cardinals of the Roman Catholic Church, and men who have ranged high in the political affairs of the Italian monarchy. Countess di Cellere was expected to follow the precedent of the Marchese Cusani, the wife of the former Italian ambassador, and preside over one of the most pretentious embassies in Washington this winter, but the condition of diplomatic society brought about by the European war will make her first season rather quiet.

Uniform Monogram

BY LILLIAN RUSSELL.

(Copyright, 1914, by Lillian Russell.)
 The placing of a uniform monogram upon your handkerchiefs and other personal articles will give them a decidedly distinctive touch. They immediately become individualistic. The monogram removes them from the commonplace.

In former days aristocratic families had a coat of arms or a crest. It was a custom which was brought from abroad and still survives there. The monogram and initials have taken the place of the insignia. They are really suggestive of the person who uses them. It is a democratic custom, and yet it offers possibilities of distinction.

The lettering gives the articles that bear it a personal touch. If it always appears in the same form it becomes one character and not a combination of letters in the eyes of those who see it. In this way it really takes the place of a crest or coat of arms, with the exception that it is suggestive of the particular person and not of his or her ancestors and their achievements.

There are possibilities for a display of originality in the marking of handkerchiefs, linens, etc. It is through taking advantage of these possibilities that you may make your monogram or initials distinctive and effective.

There are women who can be recognized in the dark by the odor of the perfume they continually use. In the same manner your monogram or initials about you to your monogram or initials that they are immediately suggestive of you and you alone. Such recognition should be undertaken with the utmost care. It can be indicative of your character, and may reflect on your credit or discredit, as the case may be.

Remember: If the little things about you are distinctive, they will place you above the commonplace and ordinary.

Lillian Russell's Answers.

T. C.: The proper way to cleanse the teeth is to brush from the gums downward for the upper teeth and from the gums upward for the lower teeth. By this method the bristles go between the teeth as well as over the front and sides. Remember that the inside of the teeth requires more careful cleansing than the part which shows. This is the one which takes place before going to bed. To keep the teeth in perfect condition they should be cleaned after each meal.

S. L.: I am answering your questions in the order in which you asked them. (1) Yes, peroxide will bleach the hair. Don't use it. (2) Yes, vasoline may be used for increasing the growth of the eyelashes and brows, and is probably just as effective as yellow. Be careful not to get it into your eyes. (3) There is nothing that will remove the white spots from your finger nails until they grow out. They are usually caused from improper manicuring or a disease. (4) The cold cream is used for cleansing purposes, and the skin food for massage to build up the tissues of the face.

A. O.: The daily use of a complexion

brush will not harm the skin. It will cleanse the face thoroughly and will remove all secretions from the pores. The mixture you mention, rose water, lemon juice and glycerin, is excellent for the complexion, and if it agrees with your skin and clears it, as you say it does, I would advise you to continue using it, for there is absolutely nothing in it that is harmful.

A. N.: Take a teaspoon of olive oil half an hour before breakfast and the same amount before dinner. The redness left on the skin after removing blackheads will soon disappear. Be careful that you do not bruise the skin when removing blackheads.

Dr. Brady's Health Talks

LOCOMOTOR ATAXIA.

Locomotor ataxia is a disease of the spinal cord characterized by a loss of voluntary movement, loss of muscle sense or ability to recognize the position of a limb when the eyes are closed, loss of deep reflex response, impairment of station and staggering or ataxic gait.

It is a disease of males principally (ten to one) and most cases develop before the maturity of life, from the thirty-fifth to the sixtieth year. Nearly all, if not all cases of locomotor ataxia are hereditary. The disease is not curable, but its progress may be stopped by suitable antitoxic treatment.

Injury to the spine is still considered a contributing factor in some cases of locomotor ataxia. It is interesting to know that this disease was not recognized until less than eighty years ago. It was formerly confused with other kinds of paralysis.

The process in the spinal cord is a degeneration of nerve paths and ganglion cells. Once a nerve cell degenerates it is gone for good. But by education other cells may be made to carry on the work of the degenerated cell, and other tracks may be developed which the impulses which can no longer be carried over the degenerated trunks.

Every symptom of locomotor ataxia may be duplicated by simple functional nervous trouble like neurasthenia. But when certain symptoms are combined with certain characteristic signs elicited upon medical examination the diagnosis is readily made.

A feeling of "muffled" feet, numbness, loss of tactile sensation, awkwardness in walking after sitting down, difficulty in finding a path in the dark, inability to stand poised on the heels with the eyes closed, clumsiness in performing refined movements with the fingers, areas of anesthesia or of numbness, or of creeping sensation in the legs, loss of prompt control of the bladder, and disturbance of vision are suggestive when occurring in a single case.

Loss of the pupil reaction to light (the pupil fails to contract when a bright light is held before the eye), loss of knee-jerk (the nerve path fails to conduct the impulse), and a tingling sensation (the patient fails to feel the prick of a pin in the skin of the leg) are several second signs, and further corroborative signs of locomotor ataxia.

"Painful" crises are present in most cases. These may take the form of severe cramps in the abdomen, "girdle sensation," a feeling as if a band about the waist, or sudden, severe attacks of pain in some other part.

Franklin's Education. Besides vigorous antitoxic treatment based upon the patient's history and condition, the most obtainable is derived from a system of carefully followed educative exercises, which enable the patient to train his intact nerve-paths to conduct such impulses as are required for proper coordination of muscle movement.

Questions and Answers.

L. F. writes: "Kindly state what is best for scratches, also for hardened wax in ear. Is mullen oil good, dropped in the ear?"
 Reply: 1. An examination by a competent doctor is safe. No remedy is safe. 2. Hardened wax should be removed by syringing with warm water containing a large amount of soda.

Anxious writes: "Will delatone applied to face of elderly woman to remove hair injure the skin?"
 Reply: Yes, it is apt to be very irritating. You may know you have the real stuff when it fails to remove the hair for more than a few days. Of course, it does not prevent the prompt reappearance of hair.

Mrs. D. S. Send stamped addressed envelope for reply to your personal question.

G. E. R. challenges: (a) If a tired, overworked person should sit where a draft can strike the back, would he take cold? (b) If a person should change from heavy to light underclothing in the winter, would he be in danger of catching cold? (c) If a young child, who has not been out of the house, has croup, and no one in the house has cold, how do you account for the child having croup?

Reply: (a) He would be no more liable to take cold than if he were not. (b) No, not for that reason. (c) No, because they don't catch "em through the back of the head." The child has not been given outdoor air would predispose it to croup. Some one in the house, or some visitor, served in the essential capacity of carrier, or the "cold" germs. "Cold" carriers may seem as well as diphtheria or typhoid carriers.

Breakfast Hints

BY MARTHA WESTOVER.

Breakfast is too often a neglected meal. The average housekeeper puts much more thought on either her dinner or luncheon menus and expects the first meal of the day to take care of itself. How often we hear women say, "We have a very light breakfast. My husband does not care to eat so early in the morning."

Now the fact that it is "light" is all very well, but there are occasions when breakfast is so unattractive that the poor man would prefer eating. This unattractiveness may be of several kinds. Usually it is the lack of variety. A conversation that took place between a young wife and her husband's partner recently illustrates this. "I thought you said you liked this kind of cereal," she remarked reproachfully as he pushed his almost untasted porridge away from him.

"So I do, my dear, but not 365 days of the year," replied Mr. Younghusband.

Tears. Curtain.

Now, as a matter of fact, she felt much abused, for she bought one pack-

age of cereal, and there was enough to last a small family two or three weeks. Consequently, every morning while it lasted, the same breakfast was served. Now the best housekeeper I know buys seven kinds of breakfast food at a time. Then she has seven or more glass jars large enough to hold the package cereal, and each jar is marked with the name of the food. These stand in a row on her kitchen cupboard with air-tight covers on each, and the cook is saved the trouble of thinking by having a suggestion right at hand. It is a good idea to alternate the dry and the to-be-cooked cereals, and to combine for breakfast a dry cereal and a juicy fruit. For instance, if you are serving puffed rice or wheat, fruit is desirable. On the other hand, oatmeal, wheat and the like can be preceded with oranges, sliced bananas, apples or grapes.

The fruit course is generally concealed by busy men, but there are very few who will not drink the juice of an orange if it is prepared for him and placed on his plate just as he sits down at the table. This is slightly at odds with the way an appetizer to tempt the unwary to indulge in a little more breakfast than usual.

The heavier meats are never quite suitable for this meal, but a tiny bit of the salt meats or fish is considered by some indispensable. Eggs can be cooked in so many ways that they may safely be used every other day without being classed under the head of cakes are usually reserved for Sunday morning and holidays, although some American households indulge in these rather stupendous articles of diet regardless of threatened indigestion and spotted complexions.

BREAKFAST MENUS FOR THE WEEK.

- | Sunday. | |
|------------------------------|-------------------------|
| Oranges. | Popovers. |
| Broiled Bluefish. | Fried Potatoes. |
| Beach Jam. | Coffee and Cocoa. |
| Monday. | |
| Stewed Dried Peaches. | Puffed Rice. |
| Donuts. | Coffee. |
| Tuesday. | |
| Orange Juice. | Wheatena. |
| Scrambled Eggs. | Beacon. |
| Brain Bread. | Apple Jelly. |
| Wednesday. | |
| Stewed Prunes. | Shredded Wheat Biscuit. |
| Toasted. | Coddish Cakes. |
| Whole Wheat Bread. | Currant Jelly. |
| Thursday. | |
| Baked Apples. | Cream of Wheat. |
| Warm Raisins. | Coffee or Cocoa. |
| Friday. | |
| Orange Juice or Puffed Corn. | Stewed Peas. |
| Stewed Peas. | Broiled Salt Mackerel. |
| Toast. | Tomato Preserve. |
| Saturday. | |
| Stewed Dried Peaches. | Corn Flakes. |
| Hot Rolls. | Fried Bananas. |
| | Orange Marmalade. |
| | Coffee. |

Some Facts About Eggs.

As soon as eggs come from the market wipe them off with a damp cloth and put only clean fresh eggs in the ice box. Eggs readily absorb odors. Do not keep them in a place containing strong foods.

Fresh eggs have slightly rough shells. Egg yolks will keep fresh for some time if covered with clean cold water and placed in the refrigerator.

There are two methods of soft-boiling eggs. The first is to cover the eggs with water, place in a saucepan and bring water slowly to a boiling point. Remove and serve in hot cups. The other way is to drop the eggs into a pan of water and immediately set the pan on the back of the stove.

Home-made Preserves, pound..... 8c
 Best Granulated Sugar, pound..... 6c
 Good Lard, pound..... 10c
 Good Salt Pork, pound..... 11c
 Carolina Rice, pound..... 6c

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	Pound.
Porterhouse Steak.....	25c
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Round Steak.....	20c
Hamburg Steak.....	12½c
Chuck Steak.....	15c
Roast Beef.....	15c
Pork Rib Roast.....	15c
Veal Cutlets.....	25c
Veal Chops.....	20c to 25c
Veal Stew.....	16c
Leg of Lamb.....	18c
Lamb Chops.....	18c to 22c
Lamb Shoulder.....	15c
Lamb Stew.....	12½c
Fresh Pork Shoulders.....	10c
Fresh Pork Hams.....	18c
Souse.....	12½c
Frankfurter Sausage.....	15c
Bologna Sausage.....	15c
Garlic Round Link.....	15c
Knockhead.....	15c
Pigs'-Head Cheese.....	20c
Blood Sausage.....	20c

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RECIPES USED IN THESE MENUS.

Broiled Bluefish.

Wipe well, season with salt and pepper, and place on a wire of a well-greased broiler. Broil the fish on the flesh side first, then on the skin side. Turn frequently during the broiling process. Serve with slices of lemon and parsley.

Broiled Salt Mackerel.

Cover with cold water the night before, and stand all morning, pour off water and cover again for five minutes. Then proceed as for bluefish and serve in the same way with the addition of a little melted butter.

Baked or Coddled Eggs.

Put a ramekin muffin tin. Line with the cracker crumbs. Break egg into cup and slip into ramekin or cover with buttered crumbs. Bake in moderate oven till crumbs are brown.

Popovers.

Sift together one cup flour and one-third teaspoonful of salt; add two eggs well beaten and one cup milk. Beat hard for two minutes and pour at once into greased hot greased pan and bake about 25 minutes.

Scrambled Eggs.

Three eggs for four persons. Stir a half teaspoonful of cornstarch into a half cup of milk, add the broken eggs, stir, slightly season and add chopped parsley. Pour the whole into a hot pan containing a teaspoonful of butter fat, and stir gently until dry. Serve on thin slices of toast.

Gentry-Gentry.

[Special to The Times-Dispatch.]

CROZET, VA., November 13.—The home of John W. Gentry was the scene of a beautiful marriage on Wednesday morning at 10 o'clock, when Miss Beaula Estelle Gentry, the eldest daughter of Mr. and Mrs. John W. Gentry, became the bride of Tucker Woodson Gentry, of Crozet. The bride and groom came in to the strains of the wedding march beautifully decorated by the bride's sister-in-law, Mrs. Raymond A. Gentry, of Crozet.

Rev. Mr. Wildman, pastor of Hillsboro Baptist Church, presided, with the Rev. J. M. Luck assisting.

The bride was attired in a traveling suit of dark blue with a hat to match. After the ceremony Mr. and Mrs. Gentry motored to Charlottesville, where they left for an extended Northern tour.

Elmore-Stewart.

[Special to The Times-Dispatch.]

LAWRENCEVILLE, VA., November 13.—At noon Wednesday at the home of her uncle, J. D. Elam, Elmore, Va., Miss Little Stewart became the bride of James A. Elmore, of this place. The wedding march was played by Mrs. J. W. Palmer. J. D. Elam gave the bride away. Miss Eula Goodrich was maid of honor and Mr. B. Elmore, brother of the groom, was best man. A delightful luncheon was served, after which the bride and groom left for an extended trip North.

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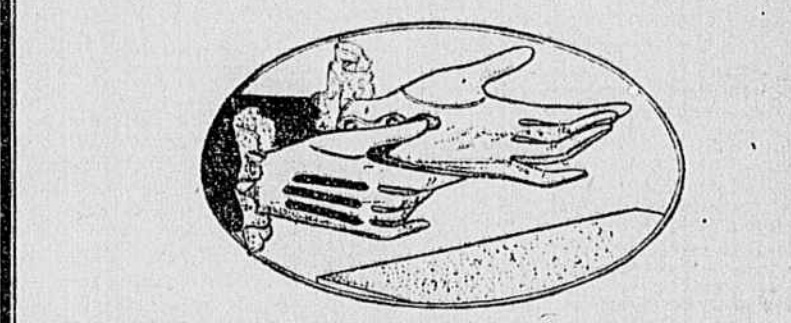
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THE KAUFMANN STORE

WE should consider ourselves direct in our duty as style specialists to the Virginian woman if we failed in showing new and novel ideas in dress accessories immediately on their appearance. If it is new, desirable and fashionable, you may answer the question before you ask it—

"YES, WE HAVE IT HERE."

Two-clasp Imported P. K. Gloves, with two-tone embroidered backs and web-bound top and V in Pigale, white and black. Also, one-clasp heavy embroidered backs and colored gussets, in the very newest shades, \$2.50.



One-clasp "Ladimir" French P. K. Glove, with heavy contrasting embroidered backs and web-bound top and V in Pigale, white and black, \$2.00.

"Virex" two-clasp French P. K. and Overseam Glove, with contrasting embroidered backs or Paris point, stitched backs, in tan, white and black, \$1.50.

Two-clasp Kid Glove, with Paris point stitched back; or contrasting embroidered backs; or stitched back and fingers in white and black, \$1.25 values, \$1.00.

"Harrison's" two-clasp Suede Finish Glove, with three rows stitched back, in gray, white and black, 50c.

"Harrison's" two-clasp Chamoisette Glove, with three row stitched back, in white only, 25c.

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Sale of Men's Wear

Timely and unusual values offered. Read this list and you'll realize the exceptional money-saving opportunities offered at this Men's Department of ours.

Men's 25c Paris, Brighton and Gotham Hose Supporters, during this sale only the price will be 14c.

The above Garters are the world's best and most satisfactory makes, and can be had in all the wanted colors. The above price good for this week only.

Men's 50c Ribbed Underwear for men, during this sale only the price will be 44c.

This elegant long wearing Underwear comes in all sizes from 34 to 46; an ideal garment for this climate.

Men's 65c Unlaundered White Shirts, during this sale only the price will be 50c.

This elegant Shirt, made with the reinforced linen bosom, double stitched and perfect fitting, positively will not be sold again this season at the above low price.

Men's 50c Working Shirts, with attached collar; during this sale only the price will be 38c.

These full cut, well-made shirts can be had in blue chambray, tan, black sateen and black with white stripe.

Men's \$2.50 Coat Sweaters, during this sale the price will be \$1.15.

These elegant Coat Sweaters can be had in all sizes, in the colors of gray, navy and maroon. This is a wonderful value, and the above low price will not prevail again this season.

Men's 50c Web Suspenders, during this sale only the price will be 25c.